

## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

mustard greens, 'coco bluff' coconut & seasoning pepper remoulade, cherry tomato, balsamic pickled eggplant, charred lemon

### Caboose Smoked Fish Dip | 16

mizuna, farmer's hamlin avocado, pickled pumpkin, garden radish, lemon, grilled flatbread

### Captain Dorson's Blackfin Tuna Tartar | 19

avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

### Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman mango & guinep jam

### Chicken Liver Pate | 12

vanilla & garden sage ghee, garden surinam cherry & strawberry chutney, grilled house-made brioche

### Charcuterie Platter | 28

serrano ham, 12 month aged manchego, garden gooseberry & custard apple chutney, brasserie honeycomb, spicy candied walnuts, grilled ciabatta

## Chef's Five-Course Tasting Menu and Wine Pairings

Our Chef will prepare you a unique menu using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu  
Per Person | 90

Add wine pairings to each course, specifically selected by our

Master Sommelier, Simone Ragusa (3oz pours)

Per Person | 50

group participation required

## SALADS

### Maple Roasted Plantation Organics' Pumpkin Salad | 15

field greens, pickled 'coco bluff' coconut, spicy candied walnuts, shaved parmesan, pomegranate, garden herb pesto

### 'Coco Bluff' Green Papaya Salad | 15

green cabbage, green beans, cucumber, carrots, 'coco bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy Cayman mango dressing

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

## LARGE PLATES

### Black Truffle Risotto | 32

cauliflower cream, Cayman red chanterelle mushrooms, parmesan cheese, garlic chives

### Seafood Pasta | 36

white shrimp, red snapper, cured tuna ham, cherry tomatoes, garden basil, parmesan

### Roasted Captain Dorson's Red Snapper | 39

organic farro & zucchini tabouleh, fennel, spicy greens, clementine relish

### Paprika Marinated Chicken | 30

bomba rice, nduja, local peppers, malabar spinach, tomato sofrito

### Grilled Harissa Lamb Chops | 52

parsnip puree, grilled carrots, brussels sprouts, spicy greens, herbed yogurt

### Grilled 10 oz. CAB NY Steak | 56

'chateau chooks' poached egg, garden mizuna, radish green chimichurri, house-made pepper jelly, cassava charcoal



WEDNESDAY 6 NOVEMBER

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Wellington Night

### Captain Jason's Red Snapper Fish & Chips | 35

crushed green peas, garden mint, 'coco bluff' coconut & garlic chive remoulade, lemon, hand-cut fries

### CAB Beef Wellington | 58

yukon potato mash, roasted carrots & broccoflower, garden greens, natural jus

## Upcoming Events

### Swirls

Bordeaux Left vs Right Bank  
Thursday 07 Nov 2024 | 5:30-7pm |  
CIS 65 per person (plus grats).

### Aperol Party at the Wicket

Friday 08 Nov 2024 | 5:30-9pm | Wicket Bar  
listening to the sweet tunes of DJ Fuego.  
From 5pm, Aperol Spritz is CIS 5,  
mixed drinks are CIS 8,  
all local beers are CIS 4,  
and a glass of wine is CIS 6  
No reservation required.

### Wine & Dine:

### Veuve Clicquot & Garden Gastronomy

Friday 22 Nov 2024 | 6:30-10pm |  
CIS 180 per person (including grats).  
Limited tickets available.

### American Thanksgiving

Thursday 28 Nov 2024 | 6-10pm |  
CIS 72 per person (plus grats). Add CIS 38 for wine  
pairing. Takeaway is available for pre-orders.

To reserve call +1 345 945 1815 or email  
[reservations@brasseriecayman](mailto:reservations@brasseriecayman)



We're dedicated to hauling in the freshest fish, on our own local deep-sea fishing boats, 'Brasserie Catch I & II', and bringing it straight to our kitchen, to then serve at your table.

Our Brasserie Bees apiary has 50 hives producing honey, coconut harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provide us with organic eggs.

### Blue House Salmon

free of antibiotics and hormones. Raised with pure aquifer water free of microplastics.